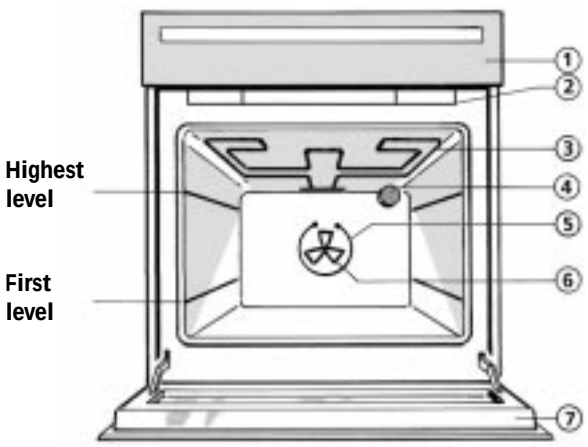
AKZ 454

PRODUCT DESCRIPTION SHEET

IE



1. Control panel
2. Cooling fan (not visible)
   Fan operation switches on only when the oven has reached a certain temperature, and may continue even after the appliance has been turned off, for a few minutes.
3. Top heating element (can be lowered)
4. Rear oven lamp
5. Circular heating element (not visible)
6. Fan
7. Oven cool door

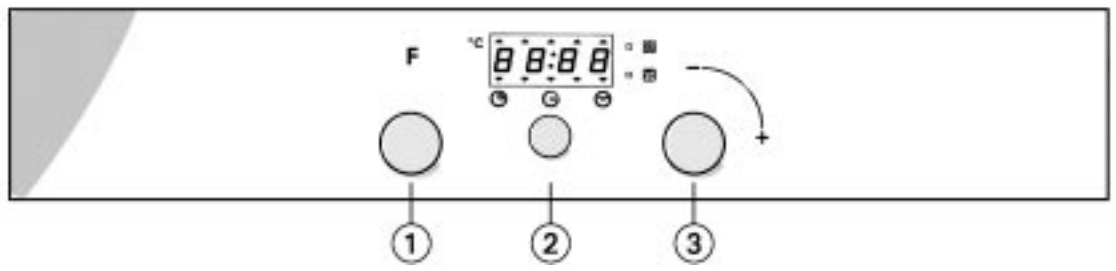
ACCESSORIES

Wire Shelf:

Grill pan set:

Side catalytic panels:

CONTROL PANEL



1. ON/OFF - Function Selector Knob.
2. Confirm and programme selection button
3. Pre-set values changing knob (temperature, time, levels)

Retractable knobs

- To use this type of knob, press it in the middle.
- The knob comes out.
- Turn it to the required position.

Once cooking is over, turn the knob to **0** and press it again to restore it to its original position.

Oven functions table

Function	Preset temperature	Adjustable temperature	Description of function
Oven OFF	-	-	-
LAMP	-	-	To switch on the oven light.
MLTF (Heat Maintenance)	35°C - 60°C	-	• To keep the temperature steady inside the oven. • 35°C: to raise dough for bread and pizza. • 60°C: to keep food warm once it is cooked. • It is advisable to use the first level.
FAN/THERMO-VENTILATED	160°C	50°C - 250°C	• To cook (without preheating) foods that require the same cooking temperature on one or more levels (e.g.: fish, vegetables, sweets), without transferring odours from one foodstuff to the other.
GRILL	3	-	• To cook small pieces of meat (smoked bacon, steaks, sausages, etc.) and for making toast. • This function activates the left side of the upper grill element only. • The function allows various settings (1 min. - 5 max.). • The default position is (3). • Pre-heat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food during cooking.
DUAL GRILL			• This function is ideal for cooking large pieces of meat (roast beef, roast joints) and for making toast. • This function activates the entire top grill element. • The function allows various settings (1 min. - 5 max.). • The default position is (3). • Pre-heat the oven for 5 min. with the door closed. • For best results, leave the oven door open when grilling. • Arrange food on the wire shelf. When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food during cooking.
TURBOGRILL	3	-	• This function is ideal for cooking large pieces of meat (roast beef, roast joints). • The function allows various settings (1 min. - 5 max.). • Preheat the oven for 3/5 min. • During cooking the door must remain closed. • When cooking meat, to avoid spatters of fat and smoke, pour a little water into the drip tray. • It is advisable to turn the food while it is cooked.

COOKING TABLES

FOOD	Function	Preheating	Level (from the bottom)	Browning level	Temperature (°C)	Cooking time (minutes)
MEAT Lamb, Kid, Mutton		X	3	2	200	100 - 110
Roast (Veal, Pork, Beef) (kg. 1)		X	3	3	200	100 - 110
Chicken, Rabbit, Duck		X	2	3	190	80 - 90
Turkey (kg. 4-6) + browning 3		X	1	3	200	160 - 180
Goose (2 Kg)		X	1	3	200	100 - 130
FISH (WHOLE) (1-2 kg) Gilt-head, Bass, Tuna, Salmon, Cod		X	3	1	190	45 - 55
FISH (CUTLETS) (1 kg.) Sword Fish, Tuna		X	3	2	190	40 - 50
VEGETABLES Stuffed peppers and tomatoes		X	2	-	200	50 - 60
Baked potatoes		X	2	3	200	50 - 60
SWEETS, PASTRIES, ETC. Raising cakes		X	1	-	180	40 - 50
Filled pies (with cheese)		X	2	-	180	70 - 80
Tarts		X	2	-	180	40 - 50
Applestrudel		X	1 - 3	-	200	50 - 55
Biscuits		X	1 - 3	-	200	20 - 30
Choux buns		X	1 - 3	-	180	35 - 45
Savoury pies		X	2	-	190	40 - 50
Lasagna		X	2	1	200	45 - 60
Filled fruit pies e.g. Pineapple, Peach		X	2	-	190	40 - 50
Meringues		-	1 - 3	-	120	120 - 150
Vol-au-vents		X	1 - 3	-	190	35 - 45
Soufflés		X	2	-	190	45 - 55

COOKING TABLE FOR GRILL FUNCTION

FOOD	Function	Preheating	Level (from the bottom)	Power level	Cooking time (minutes)
Sirloin steak		X	4	5	35 - 45
Cutlets		X	4	5	30 - 40
Sausages		X	3 - 4	5	30 - 40
Pork chops		X	4	5	35 - 45
Fish (cutlets)		X	3 - 4	5	35 - 45
Chicken legs		X	3 - 4	5	40 - 50
Kebabs		X	3 - 4	5	40 - 50
Spare ribs		X	3 - 4	5	35 - 45
Chicken halves		X	3	5	45 - 55
Chicken halves		X	3	5	45 - 55
Whole chicken		X	3	5	60 - 70
Roast (pork, beef)		X	2	5	60 - 70
Duck		X	2	5	70 - 80
Leg of lamb		X	3	5	70 - 80
Roast beef		X	3	5	50 - 60
Baked potatoes		X	3	5	50 - 60
Fish (Gilt-head, Trout)		X	3	5	50 - 60

N.B.: When cooking meat in Fan and Static functions, it is advisable to use the Browning function (level 1 to 3).
Cooking times and temperatures are approximate only.